

Grilled Eggplant Baba Ganoush with Not Just Salad Dressing

SIZE

Serves: 4-6

PREPARATION

35 minutes

DIFFICULTY



Level 1



Grilling the eggplant for our baba ganoush with Not Just Salad Dressing is truly the star of the show. The charred grilled eggplant adds a smoky flavor to the dip and contrasts nicely with the tangy Not Just Salad Dressing. We love to grill the lemon as well to slightly caramelize it before adding the juice to the dip.

Not Just Salad Dressing already contains tahini and the lemon miso adds a unique flavor profile that pairs nicely with the eggplant. We love to serve this with fresh crudite, charred whole wheat pita bread, or pita chips. Save any leftovers to serve the next day or slather on a sandwich.

Ingredients

1½ lbs globe eggplant (about 2 medium)

oil, for the grill

1 lemon, halved

⅓ cup Not Just Salad Dressing

1 clove garlic, smashed and peeled

1 tsp cumin

salt and black pepper

1 tbs Chopped fresh parsley, for garnish

Process

1

Light a charcoal grill with the coals banked to one side, or preheat a gas grill to hot. Meanwhile, pierce the eggplant on all sides with a fork and set aside. Using long handled tongs, dip a paper towel in oil and lightly brush the grill grates to give you a non-stick surface being careful to avoid flare-ups.

2

If using a gas grill, reduce heat to medium, if using charcoal place the eggplant and lemon halves (cut-side down) over the cooler part of the grill not directly over the flame. Cover and cook for about 20 minutes (removing the lemon from the grill after ten minutes), rotating the eggplant every 5 minutes or so. You're looking for the eggplant to be charred and very tender to touch. Remove from the grill and let cool for 5 minutes.

Once slightly cooled, halve the eggplant vertically and scoop the flesh into a blender or food processor with a spoon. Squeeze in the juice of the grilled lemon, Not Just Salad Dressing, garlic, cumin, ½ teaspoon salt, and ¼ teaspoon pepper. Pulse until a velvety paste is formed and all ingredients are combined.

Transfer to a serving bowl, drizzle olive oil, and garnish with cumin or paprika and fresh parsley. Serve with crudite or pita bread.